

1850 WINE CELLARS

TASTING NOTES:

This luscious wine is complex with an aromatic profile of espresso, dried herbs, blueberry, boysenberry, and cherry compote. It has juicy, bright flavors and a full body of supple, not astringent, tannins. You'll love its long, mellow finish with flavors reminiscent of chocolate covered raisins.

WINEMAKING NOTES:

These grapes were harvested at 24 brix on September 18th, 2020. We fermented the harvest in two separate one ton lots, then blended the wine together before racking it to barrel for aging.

AGING:

Aged in 50% new American Oak and 50% neutral oak barrels for 24 months.

FOOD PAIRING:

Leaner red meats or poultry with dark meat are classic complements for malbec. Blue cheese and various cured meats will match the intensity of this wine and contrast well with its fruit forward characteristics. Trust us, you can't go wrong with a bacon blue cheeseburger paired with this wine! Foods with sage, rosemary, or a creamy mushroom sauce will have good contrasting flavors with this wine. For a vegetarian pairing, roasted mushrooms and stuffed red bell peppers will pair quite well.

ACCOLADES

Gold Medal "Best of Region", Foothill Wine Festival

2020 Malbec
Saureel Vineyard
El Dorado



WINE SPECS

98% Malbec
2% Cabernet Sauvignon
13.5% alcohol
108 cases produced
\$38 per bottle

